

Menus



Les maisons de Léa

Hôtel, Spa
Restaurant

Honfleur

Lunch menu - 24 €

Lunch time only

Crumbled crab, apple, avocado, pomegranate, radish

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Confit beef cheek with « grains des aborigènes »,
bouillon and vegetables

Or

Plaice filet, crushed potatoes, leek fondue, Normandy sauce

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Coffee or tea with French delicacies

Cosy Menu - 30 €

Except for Friday and Saturday night

Cream of mushrooms, foie gras espuma,,
sponge cake with herbs, sweet chesnut

or

Marinated salmon maki, celeriac, gin fizz sorbet

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Pollack with chestnut breadcrumb, pumpkin puree,
beurre blanc with vanilla

or

Marinated Pork « filet mignon », sweet potato gratin,
mango and curry chutney, rosemary sauce

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Apple confit with cider, nougatine, cottage cheese with rosemary

or

Variation of coffee, tonka bean, caramel biscuit

Au coin du feu Menu -38 €

Scallop two ways, green apple, avocado,
lemon confit, pumpkin sorbet

or

Beef filet tartar with lemongrass, whipped cream
with herbs, yuzu biscuit, avocado

or

6 St Vaast La Hougue oysters

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Roasted quail supreme, Calvados croquette,
pan-fried foie gras, polenta, candied carrot

or

Tuna tataki with sesame and citrus, artichoke,
crushed potatoes, asian sauce

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Dessert à la carte

Bibliothèque Menu - 58 €

Lobster ravioles, grilled almonds, celeriac,
shellfish and Bénédictine emulsion

or

Sweetbreads, mango, Africa long pepper

or

9 St Vaast La hougue oysters

Roasted scallops, black trumpet mushrooms,
parsnips mousseline, truffle shavings

or

Haunch of veal tender, morels, risotto croquette, spiced peanuts

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Cheeseboard, chutney, side salad

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Dessert à la carte

La carte



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Starter

Scallop two ways, green apple, avocado, lemon confit, pumpkin sorbet	12€
Beef filet tartar with lemongrass, whipped cream with herbs, yuzu biscuit, avocado	12€
Cream of mushrooms, foie gras espuma,, sponge cake with herbs, sweet chesnut	10€
Marinated salmon maki, celeriac, gin fizz sorbet	10€
Lobster ravioles, grilled almonds, celeriac, shellfish and Bénédictine emulsion	18€
Sweetbreads, mango, Africa long pepper	18€
Saint Vaast-la-Hougue oysters	Les 6 - 12 € Les 9 - 18€

Main course

Roasted quail supreme, Calvados croquette, pan-fried foie gras, polenta, candied carrot	22€
Tuna tataki with sesame and citrus, artichoke, crushed potatoes, asian sauce	22€
Soba pasta, sauteed vegetables with ginger and soja (végétarian)	22€
Pollack with chestnut breadcrumb, pumpkin puree, beurre blanc with vanilla	19€
Marinated Pork « filet mignon », sweet potato gratin, mango and curry chutney, rosemary sauce	19€
Roasted scallops, black trumpet mushrooms, parsnips mousseline, truffle shavings	32€
Haunch of veal tender, morels, risotto croquette, spiced peanuts	32€

Cheese

Cheeseboard, chutney, side salad	9€
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Dessert

Apple confit with cider, nougatine, cottage cheese with rosemary	9€
Exotic fruits parfait, mango biscuit, passion fruits sauce, coco mousse	9€
Variation of coffee, tonka bean, caramel biscuit	9€
Pistachio shortbread, whisked egg whites, fig gazpacho	9€
Creamy Grand cru Vila Gracinda chocolate, Gruétine biscuit, gingerbread ice cream	9€
Macaroon, poached pear with red wine, salted butter caramel mousse, vanilla ice cream	9€
Selection of desserts	9€